

Recipes from **Flour** by Joanne Chang. Published by Chronicle Books, LLC, San Francisco, CA. Copyright 2010. Reprinted with permission of the publisher. All rights reserved.

Oatmeal-Maple Scones

Makes 8 scones

I always order oatmeal when I go out for breakfast, and we always have boxes of instant oatmeal, packages of regular rolled oats, and canisters of steel-cut oats in the pantry at home. It's not that I like oatmeal so much, it's that, instead, I like all the things I mix into it. I especially enjoy it sweetened with copious amounts of maple syrup. I developed this recipe when I first opened Flour as a way to get that oaty-mapley fix in a scone package. The use of maple syrup as the sweetener in this scone makes the dough extra soft so you can drop these scones onto a baking sheet, rather than patting out the dough and cutting the scones with a knife or cookie cutter. I adore scones made this way. The craggy, uneven tops are browned into crunchy, addictive bits.

1-1/2 cups (210 grams) unbleached all-purpose flour
1-1/4 cups (125 grams) old-fashioned rolled oats (not instant or quick cooking)
1-1/2 teaspoons baking powder
1/4 teaspoon baking soda
1/4 teaspoon kosher salt
1/2 cup (50 grams) pecan halves, toasted and chopped
1/2 cup (80 grams) golden raisins
1/2 cup (1 stick, 114 grams) cold unsalted butter, cut into 8 to 10 pieces
1/3 cup (80 grams) cold heavy cream
1/2 cup (160 grams) maple syrup
1 cold egg

Maple Glaze

1 cup (140 grams) confectioners' sugar
3 tablespoons maple syrup
1 to 2 tablespoons water

Position a rack in the center of the oven, and heat the oven to 350 degrees F.

Using a stand mixer fitted with the paddle attachment (or a handheld mixer), mix together the flour, oats, baking powder, baking soda, salt, pecans, and raisins on low speed for 10 to 15 seconds, or until combined. Scatter the butter over the top and beat on low speed for about 30 seconds, or until the butter is somewhat broken down and grape-size pieces are still visible.

In a small bowl, whisk together the cream, maple syrup, and egg until thoroughly mixed. On low speed, pour the cream mixture into the flour-butter mixture and beat for 20 to 30 seconds, or just until the dough comes together. It will be fairly wet.

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Remove the bowl from the mixer stand. With a rubber spatula, scrape the bottom and sides of the bowl to ensure that all of the dry ingredients are mixed into the dough. Using a 1/3-cup dry-measuring cup, drop mounded scoops of the dough onto a baking sheet, forming 8 scones and spacing them 2 to 3 inches apart. (At this point, the unbaked scones can be frozen, tightly wrapped in plastic wrap, for up to 1 week. Proceed as directed, baking directly from the freezer and adding 5 to 10 minutes to the baking time).

Bake for about 40 minutes, or until the scones are golden brown on top. Transfer to a wire rack to cool for 30 minutes.

To make the maple glaze: While the scones are cooling, in a small bowl, whisk together the confectioners' sugar, maple syrup, and enough of the water to make a smooth, pourable glaze. You should have about 1/2 cup. (The glaze can be made ahead and stored in an airtight container at room temperature for up to 1 week).

When the scones have cooled for 30 minutes, brush the tops evenly with the maple glaze, then serve.

The scones taste best on the day they are baked, but they can be stored in an airtight container at room temperature for up to 3 days. If you keep them for longer than 1 day, refresh them in a 300-degree-F oven for 4 to 5 minutes. Or, you can freeze them, wrapped tightly in plastic wrap, for up to 1 week; reheat, directly from the freezer, in a 300-degree-F oven for 8 to 10 minutes.